

Mulderbosch Chardonnay Barrel Fermented 2008

Intense green-gold in appearance, the stunning nose offers classic Chardonnay notes of oatmeal and shortbread spiced up with subtle notes of smokey vanilla bean and fresh coconuts. The seamless palate is rich, yet succulent with firm structure. Ripe citrus fruit flavours emerge late on the finish, which is punctuated by a fresh, clean lemon sherbert note.

Perfect with perlemoen fried in butter; grilled crayfish with lemon and garlic butter; or duck liver pate; veal or pork fillet in a creamy sauce; fresh grilled tuna; Karoo lamb; prosciutto ham or as a meal on its own!

variety : Chardonnay | 100% Chardonnay

winery : Mulderbosch Vineyards

winemaker : Mike Dobrovic

wine of origin : Stellenbosch

analysis : alc : 12.99 % vol rs : 6.29 g/l pH : 3.47 ta : 7.1 g/l so2 : 126 mg/l fso2 : 29 mg/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

Old Mutual Trophy Wine Show 2013 - Silver Medal

ageing : 6 to 9 years after harvest.

about the harvest : The grapes were handpicked from vineyards on Mulderbosch, situated in the Koelenhof area.

in the cellar : The grapes were allowed 3 hours skin contact before being pressed. The juice was settled overnight and then racked to French oak barriques with 3% of the lees. After 4 days the wine started spontaneous fermentation. The wine underwent no malolactic fermentation and was left on the gross lees for nine months, during which the barrels were rolled 4 times a month. After barrel maturation the wine was lightly fined, filtered and then bottled.

Wood ageing

100% new French oak barrels (225L) for 9 months..

